



CHOCOLATE NUANCES



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ICAM S.p.A. - Italy

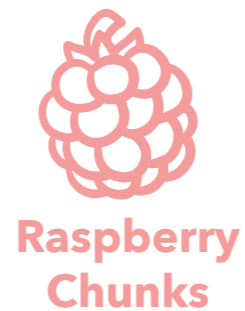
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Baking chunks

The **new range** of baking chunks dedicated to all leavened products and bakeries. A **unique** product with a distinguish shape, structure and taste. The nuances are the various shades of the **colour** and **scents** that Icam has created to give to all professionals a **selection of fruity and other flavours** with a White or Milk Chocolate base.



New chunks characteristics

- A product designed for **bakery** application.
- **Fruity** and **coffee** flavours.
- **New size** 15x15x4 mm approx.
- **New pack:** mastercase with 4kg bag.
- With the addition of about 6% of **cocoa butter**, the new chunks can be used as a normal chocolate **couverture**.
- **100% natural** recipe: white or milk chocolate + fruit powder.
- Coffee powder obtained from roasted, ground coffee beans. **Arabica quality**.
- **Pure pistachio paste.**
- The fruit powder is obtained from cold dried fruit and subsequently pulverized to preserve at best the authentic **flavour of the fruit**.



CHOCOLATE FOR BAKING STABLE PRODUCTS

Icam chocolate for baking stable products is characterized by its body and intense and clean taste. The recipes are designed to be bake stable at high temperatures. The authentic taste of chocolate makes these products perfect for any recipe of bakery products, such as croissants, baking bases, biscuits... and more. This new range of chunks offers the possibility of having a versatile product in its uses: with the addition of about 6% of cocoa butter, the chunks can become real chocolate couvertures with characteristic flavours of fruit and coffee to be used in pastry, chocolate and ice cream.

CHUNKS PISTACHIO

MILK min	COCOA BUTTER average	FAT tot
24%	20%	28%

CUBES CODE 8567

FLAVOUR
Sweet notes, associated with a slight acidity and pleasant hints of milk. Pistachio notes.

CHUNKS RASPBERRY

MILK min	COCOA BUTTER average	FAT tot
24%	20%	26%

CUBES CODE 8568

FLAVOUR
Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints.

CHUNKS PASSION FRUIT

MILK min	COCOA BUTTER average	FAT tot
24%	20%	26%

CUBES CODE 8402

FLAVOUR
Intense exotic and tropical notes, typical of passion fruit. Sweet notes background.

CHUNKS BLUEBERRY

MILK min	COCOA BUTTER average	FAT tot
22%	20%	26%

CUBES CODE 8119

FLAVOUR
Delicate sweetness with persistent notes of milk. An enveloping taste of blueberry, accompanied by light and typical acidic notes.

CHUNKS MILK AND COFFEE

MILK min	COCOA BUTTER average	FAT tot
18%	16%	28%

CUBES CODE 8472

FLAVOUR
Clear notes of Arabica coffee, enhanced by the presence of ground coffee, enriched by a light note of milk for a full and enveloping taste on the palate.